

DETAILS OF INSPECTION VIOLATIONS

| NO. | LOCATION | REF. | POINTS | CRITICAL | DESCRIPTION |
|-----|--------------------------------|------|--------|----------|---|
| 1 | LUMIERER'S/PARROT CAY / PASTRY | 19 | 0 | No | <p>THERE WAS ONE TRAY OF SLICED CHOCOLATE CAKE FOUND UNCOVERED AND SETTING ON TOP OF A TROLLEY IN THE WALK-IN.</p> <p>The Hotel Director and Environmental Officer have instructed the crew on proper food protection and added to their check list</p> |
| 2 | LUMIERER'S / POT WASH AREA | 26 | 0 | Yes | <p>NUMEROUS PREVIOUSLY CLEANED BAKING PANS WERE FOUND SOILED WITH FOOD RESIDUE IN THEIR CORNERS AND STORED AS CLEAN.</p> <p>Crews have been coached on proper cleaning methods, together with Visual inspection prior to storing.</p> |
| 3 | PARROT CAY / POT WASH AREA | 24 | 3 | Yes | <p>THE WATER TEMPERATURE IN THE SANITIZING SINK WAS MEASURED AT 152° F AND THE CHLORINE CONCENTRATION IN THE POT WASHING MACHINE WAS AT OR ABOVE 200 PPM. THIS AREA WAS IN ACTIVE USE AT THE TIME.</p> <p>Further training implemented regarding cleaning, Sanitizing. and temperature requirements. Instructed crew to the how and why to take proper temperature readings before proceeding to use the sinks.</p> <p>Pot wash Machine, This was corrected by Ecolab the same day and our technical staff has been given appropriate training.</p> |
| 4 | ANIMATORS / HOT GALLEY | 33 | 1 | No | <p>THERE WAS AN OPEN SEAM WHERE THE WORK COUNTER ON THE UNDERCOUNTER REFRIGERATORS (FRIDGE 4 SAUCES) JOINED THE BULKHEAD. ATTEMPTS HAD BEEN MADE TO SEAL THIS SEAM WITH SILICON SEALANT BUT IT WAS TOO LARGE.</p> <p>Open seam has been sealed with Stainless Steel profile strip. We are instigating a stainless steel program with an outside vendor.</p> |
| 5 | CREW MESS | 20 | 0 | No | <p>THE MICROWAVE OVEN INSTALLED ON THE SERVING LINE IS A RESIDENTIAL GRADE MICROWAVE AND DOES NOT MEET NATIONAL SANITATION FOUNDATION (NSF) STANDARDS FOR DURABILITY AND EASE OF CLEANING.</p> <p>NSF Approved Microwave has been ordered unit will be replaced upon arrival.</p> |
| 6 | CREW MESS | 21 | 0 | No | <p>THE FRONT TECHNICAL COVER OF THE MINUTE MAID JUICE MACHINE HAD A BROKEN HINGE WHICH MADE IT DIFFICULT TO KEEP IT IN PLACE.</p> <p>Juice machine cover panels have been received and replaced.</p> |
| 7 | BUFFET PREPARATION | 33 | 1 | No | <p>THERE WAS WATER NOTED DRIPPING FROM THE DECKHEAD MOUNTED SPEAKERS IN THE WALK-IN REFRIGERATOR AND BY THE POT WASH AREA. THE SPEAKER IN THE WALK-IN WAS SOILED WITH A PINK SLIME.</p> <p>The speakers have been removed, cleaned and re-installed; this has been added to the area checklists.</p> |
| 8 | GENERAL - FOOD SERVICE | 33 | 1 | No | <p>THERE WERE NUMEROUS GAPS AND SEAMS BETWEEN EQUIPMENT, ON BULKHEADS, AND DECKHEADS. ATTEMPTS WERE MADE TO SEAL THE SEAMS WITH SEALANT BUT IN MANY AREAS THE SEALANT IS PEELING MAKING THE AREAS DIFFICULT TO CLEAN.</p> <p>Old sealant has been removed and new applied; any larger areas have been sealed using Stainless steel profiles.</p> |
| 9 | GENERAL - FOOD SERVICE | 33 | 1 | No | <p>THE DECKS IN MANY OF THE AREAS HAVE HOLES IN THE DECK MATERIAL MAKING THE DIFFICULT TO CLEAN.</p> <p>Many of the holes were created from equipment removal, these holes have now been filled with same deck material.</p> |
| 10 | GENERAL - WAREWASHING MACHINES | 22 | 0 | No | <p>THE DATA PLATES ON NUMEROUS WAREWASHING MACHINES ARE WORN MAKING THEM DIFFICULT TO READ.</p> <p>We are fabricating new Data Plates on board to replace the worn.</p> |
| 11 | GENERAL COMMENT | * | 0 | No | <p>THE LOGS USED FOR MONITORING TIMES AND TEMPERATURES OF FOODS PLACED IN THE BLAST CHILLERS WAS OUTSTANDING.</p> <p>Noted and we will continue to ensure consistency.</p> |

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| 12 | TOPSIDERS - GALLEY | 33 | 1 | No |
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TILTING SKILLET ELECTRICAL SUPPLY CABLE PENETRATIONS AT BULKHEAD WERE NOT SEALED TIGHTLY.

Bulkhead penetration has been re-sealed.

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| 13 | TOPSIDERS - GALLEY | 21 | 0 | No |
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PROFILE STRIP BEHIND GRILL AT BULKHEAD SEAM WAS LOOSE.

Profile strip has been re-welded.

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| 14 | TOPSIDERS - GALLEY | 20 | 0 | No |
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BLUE PLASTIC COATED SERVING BOWLS IN POOR REPAIR. PLASTIC WAS ABRADED ON SEVERAL

Those bowls which were noted have been removed from operation. .

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| 15 | TOPSIDERS - SERVICE | 08 | 1 | No |
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TWO BACKFLOW PREVENTERS (PORT SIDE) AND ONE BACKFLOW PREVENTER (STARBOARD) TO THE BEVERAGE DISPENSING UNITS WERE LEAKING.

Back flow preventers where replaced 06-02-01. We will instigate a complete listing of technical items of this nature for each area, and w ill add the inspection of these to the daily opening checklist.

DISNEY MAGIC

6/2/01

DETAILS OF INSPECTION VIOLATIONS

| NO. | LOCATION | REF. | POINTS | CRITICAL DESCRIPTION |
|------------|-----------------|-------------|---------------|-----------------------------|
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|----|--|----|---|----|
| 16 | SWIMMING POOLS / WHIRLPOOL SPAS | 10 | 0 | No |
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WHIRLPOOL SPA ADVISORY SIGN DOES NOT INCLUDE IMMUNOCOMPRISED ADVISORY STATEMENT.

Sign to include IMMUNOCOMPRISED ADVISORY STATEMENT has been ordered, and will be in place upon arrival.

MICKEY POOL HAD A REACHING POLE WITH A ROPE INSTEAD OF A SHEPHERD'S HOOK.

Pole with rope has been removed 06-02-01 and Shepherds hook has been place in more visible location.

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| 17 | SWIMMING POOLS / WHIRLPOOL SPAS | 10 | 0 | No |
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HALOGEN ANALYZER IS NOT IN CALIBRATION WITH MANUAL TEST IN ALL OF THE SYSTEMS CHECKED ON SWIMMING POOLS AND WHIRLPOOL SPAS. REVIEW OF RECORDS INDICATE A DESCREPANCY BETWEEN READINGS, TOO.

Ecolab, our contractor who installed the electronic equipment is currently reviewing the error. They will also sail with the vessel to ensure proper operational guidelines.

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| 18 | ROOM SERVICE PANTRY | 22 | 0 | No |
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UNDERCOUNTER DISHWASHER HAD UPPER RINSE MANIFOLD MISSING.

After investigation, found that the manifold had been removed for cleaning. Crew has been coached regarding, placing equipment OUT OF SERVICE when parts are removed for any reason.

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| 19 | ROOM SERVICE PANTRY | 08 | 1 | No |
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BACKFLOW PREVENTERS TO DISHWASHING PRE-RINSE HOSE AND ICE MACHINE WERE LEAKING..

Back flow preventers where replaced 06-02-01 (see #15)

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| 20 | MEDICAL | 01 | 0 | Yes |
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GASTROINTESTINAL ILLNESS REPORTS WERE MADE LESS THAN 24 HOURS PRIOR TO ARRIVAL.

THE FOLLOWING ACTION WILL BE TAKEN, EFFECTIVE IMMEDIATELY, TO ADDRESS THIS REPORT:

GASTRO-INTESTINAL ILLNESS SURVEILANCE REPORTS WILL BE SEND AT/ON THE FOLLOWING TIMES AND DAYS:

**** 02h30 ON TUESDAYS FOR ARRIVAL IN St.THOMAS.**

**** 01h30 ON FRIDAYS FOR ARRIVAL IN Port. CANAVERAL. .**

THIS ACTION WILL ALLOW CDC/VSP TO RECEIVE THE REPORTS 28hrs. PRIOR TO ARRIVAL AT THE USA -- PORTS ON OUR ROUTE .

THIS FULLFILLS THE CDC/VSP GUIDELINES, THAT REQUIRE REPORTING 24 -- 30hrs. PRIOR TO ARRIVAL IN USA -- PORTS. THE

MEDICAL CENTER WILL UTILIZE THE OUTLOOK , 'DELAYED DELIVERY' SYSTEM TO PRE-SEND THE REPORTS TO CDC/VSP. THIS

SYSTEM WILL ALSO ALLOW US TO DO 4hrs. REPORTS WHEN REQUIRED.

In addition a fleet instuction will be issued to ensure compliance with this requirement

21**POTABLE WATER SYSTEM**

06 0 No

CALIBRATION SHOULD BE NOTED ON THE CHARTS OR IN A SEPARATE LOG.

Notation marked/Logged on each chart as off 06-02-01